

eclipse
di luna
restaurant & tapas bar

tapas.

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Callos de Acha

Roasted Scallops with Bacon, Green Onions, Grape Tomatoes and Aji Amarillo \$5.95

Costillas Españolas

Spanish-style Ribs in Aged Balsamic Vinegar \$4.75

Gambas al Ajillo

Sauteed Shrimp & Garlic with Calabes Peppers \$4.95

Hamburguesas

Mini Buffalo Burgers with Tomato, Blue Cheese & Chipotle Mayo \$6.50

Mejillones Eclipse

Chorizo, Garlic and White Rioja Steamed P.E.I. Mussels with Lemon and Grilled Ciabatta \$5.25

Brocheta de Bistec

Beef Tenders with Chimichuri \$4.95

Salchichas Espanoles

Cured Spanish Meat Selection with Marinated Olives & Pickled Vegetables \$4.75

Calamares Fritos

Lightly Fried Calamari and Pico de Gallo \$5.25

Mar y Montaña Paella

Traditional Spanish Paella: Peas, Shrimp, Squid, Mussels, Chicken & Chorizo with Calaspara Rice

Allow 35 minutes
\$20.00

Serves 2 or more.

Pollo al Chilindron

Smokey Marinated, Grilled Chicken Breast with Stewed Tomatoes and Peppers \$4.50

Ceviche 'Sangrita'

Shrimp, Bay Scallops and Grouper Ceviche with Chili Peppers, Ginger & Tomatoes \$4.95

Carne Asada

Sliced Hanger Steak with Apricot Jam & Gorgonzola 'Picada' \$5.25

Cerdo

Apple Brasied Pork Soft Tacos with Roasted Pablano Pepper Salsa \$4.50

Empanada de Pato

Roasted Duck Leg with Pablano Peppers & Cilantro Cream \$4.75

Tortilla de Sobresada

Omelet of Mallorcan Sausage and Mahon Cheese \$4.75

Mero

Sautéed Halibut with Quinoa 'Tebbouleh' & Smoked Tomato Vinaigrette \$5.25

Chuletas de Borrego

Grilled Lamb Chops with Sundried Tomato/Goat Cheese Cream \$6.50

Atun Curado

Citrus Flavored Tuna Tartare with Avocado, Grape Tomatoes & Sesame Seeds \$5.25

Brocheta de Chorizo y Dátiles

Chorizo, Dates, Bacon & Bleu Cheese \$4.95

Paella Negra

Black Squid Ink Paella with Fresh Fish, Shrimp, Squid, Mussels, Peas & Artichokes Cooked with Calaspara Rice

Allow 35 minutes
\$20.00

Serves 2 or more.

20% gratuity will be added to parties of six or more • No separate checks

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Cassava

Fried Yucca Root with Mojo
 Dipping Sauce and Garlic Aioli
 \$4.50

Pao de Queijo

Locally Made Brazilian Cheese Rolls
 \$3.25
 add Serrano Ham \$2.00

Remolacha Rostisada

Roasted Beet Salad with Arugula,
 Goat Cheese & Candied Walnuts
 \$4.00

Quesos Espanoles

A Tasting of Spanish Cheeses with
 Assorted Accompaniments \$5.95

Coca de Trampo

Spanish 'Pizza' with Chopped
 Vegetable Salad, Olives & Fontina
 Cheese \$4.95

**Aceitunas y
 Almendras**

Assorted Marinated Olives &
 Spanish Marcona Almonds \$4.95

Pexinhos da Horta

Sherry Batter Fried Green Beans
 with Sea Salt \$3.95

Caesar Salad

Romaine Lettuce with Manchego
 Cheese, Piquillo Peppers
 & Artichoke Hearts \$4.00

Hummus

Black Bean Hummus with
 Naan & Crudité \$4.25

Esparragos

Grilled Asparagus with Lemon &
 Manchego Cheese \$4.50

add Grilled Chicken or Shrimp/\$3

Broccoli

Roasted Broccoli Florettes with
 Traditional Romesco \$4.25

Aguacate

Fresh Avocado with Fire Roasted
 Corn Salad \$3.95

Paella Fideuâ

Vegetarian Paella with
 Zucchini, Peppers, Peas,
 Portabello Mushrooms,
 Baby Artichokes & Spinach
 cooked in Vermicelli Noodles
 & Chili Broth.

Allow 35 minutes. \$20.00

Tomate Fresco

Homemade Mozzarella,
 Tomato & Basil \$4.50

Queso Frito con Miel

Fried Goat Cheese with Caramelized
 Onions & Honey \$4.75

Pan Catalan

Toasted Ciabatta Bread with Tomato,
 Garlic, & Thyme Purée \$3.25

Pan Fresco

A Plate of Sliced Ciabatta Bread
 with Spanish Olive Oil
 \$2.25

Patatas Bravas

Spiced Potatoes with Romesco
 \$3.50

Executive Chef: Ofer Ayal

(678) 205-LUNA Park Place Atlanta, Georgia www.eclipsedi luna.com

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